## macaroni & cheese 180

Number of Servings: 180 (150.49 g per serving)

Amount	Measure	Ingredient
5 2/3	gal	Pasta, macaroni, semolina, elbow, dry
6 1/2	qt	Sour Cream, light
2 1/4	cup	Spice, onion, minced, dehyd
9.00	cup	Milk, 1%, w/add vit A & D
4 1/2	gal	Cheese, cheddar, low fat, shredded
1 1/2	Tbs	Salt, table, iodized

Serving Size Servings Pe	(150g)	Fa	cts
Amount Per Se	rving		
Calories 33	0 Calc	ries fron	n Fat 7
		% Da	ily Valu
Total Fat 7g	1		119
Saturated	Saturated Fat 4g		
Trans Fat	0g		
Cholestero	1 20mg		79
Sodium 370	mg		15
Total Carbo	hvdrate 4	15a	15
Dietary Fi	•		80
Sugars 5			
Protein 21g			
r rotein z ig			
Vitamin A 69	% • \	√itamin (	0%
Calcium 30%	6 · I	ron 10%	
*Percent Daily V diet. Your daily v depending on yo	alues may be	e higher or l eds:	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydr Dietary Fiber Calories per gra	Less Than Less Than Less Than Less Than ate	65g 20g 300mg	80g 25g 300 mg 2,400m 375g 30g

## Notes

Macaroni will double in volume when cooked.

If needed milk can be almost doubled. Mixture should be creamy when poured into steam table pans.

Potentially Hazardous Food: Food Safety Standard: Hold food for serving at 140 degrees or above.

Cook macaroni in unsalted boiling water until tender. Stir in other ingredients, pour into steam table pan(s) and bake, covered at 350 degrees for 20-25 minutes until 180 degrees and bubbly. Transfer to steam table and serve.

1 serving = 1 cup = 2 #8 scoops

1 cup = 45 grams Carbohydrate = 3 Carb Servings

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